

The Centre for Food & Hospitality Research - Institut Paul Bocuse (Lyon, Fr.)

Cooking as a ritual. Cuisine and culture in the globalized 21st Century World

29th June 2017, full-day Symposium
28th June 2017, half-day (afternoon) Workshop



28th June 2017 / 12:45 – 17:45

Workshop

Cooking cultures and innovation: Evolution of traditional recipes.

From examples presented through cooking demos and discussion with international students, the workshop will offer to question the way cooking tradition make use of new products. These presentations will be lightened by the expertise of Maxime Michaud, Anthropologist and Research scientist at the Center for Food and Hospitality Research, Institut Paul Bocuse.

12:45 – 14:30

Welcome

Meal at the ephemeral restaurant “W2.OD – Trip in a Forest 2.0” at the Institut Paul Bocuse

14:30 – 16:45

Cooking demos

Finland : Traditionally grilled marinated salmon... with Finish Cognac

USA: Fried Green Tomatoes... with Remoulade Sauce (Louisiana)

Peru: Ceviche... old & new fashion

Colombia: Posta Cartagenera... traditional way & modern way using soda

17:00 – 17:45

TEMPE: an exotic plant-based protein indigenous from Indonesia

Using traditional resources for nutritional challenges

Dwi Nur Fibri – PhD. Student, University of Copenhagen

29th June 2017 / 9:00 – 17:30

Symposium

Cooking as a ritual.

Cuisine and culture in the globalized 21st Century World

Cooking is one of the most interesting characteristic of one culture. It gathers indeed material aspects (ingredients, tools, places) and symbolic values (representation, type of meals) that are often shared by social groups, while varying a lot at a global point of view. From this perspective, cooking can be considered as ritual. The cook has indeed to respect codes and rules (regarding places, technics and materials) that are linked to specific representation, to create a product that eater(s) will *believe* can be eaten – that's to say incorporated, physically and symbolically. However, food – and de facto cooking is deeply impacted by the increase of global exchanges that characterize globalization: acculturation of new products (food and appliances), sharing of recipes, modification of food patterns... The aim of this symposium will thus be to question the evolution of cooking perceived as a ritual in a globalized world.

Keynote speaker

**Jakob Klein**

Jakob Klein is Lecturer in Social Anthropology and Chair of the **SOAS Food Studies Centre**. His current research concerns the transformation of regional cuisines and local specialty foods in China, with a focus on Yunnan Province (2013, "There is no such thing as Dian cuisine!" Food and local identity in urban Southwest China.', *Food and History* 11). He is particularly interested in exploring how the trans-regional and transnational movements of foods, tourists, technologies, hygiene regulations, and ideas of heritage are impacting on producers and consumers of Chinese 'local' foods. He recently co-edited *The handbook of Food and Anthropology* (with J.L. Watson, London: Bloomsbury Academic, 2016).

Language

The symposium will be by in english. Some talks may be in French but with a written support in english.

Program

9:00 – 9:30

Welcome coffee

- 9:30** Welcome and Introduction
Cooking as ritual: For a comparative and anthropological approach of cooking.
Maxime Michaud (Center for Food and Hospitality Research, Institut Paul Bocuse)
- 9:45** Cooking, Cuisine and the State: Food and Globalization in the People's Republic of China
Pr. Jakob Klein (SOAS Food Studies, University of London)

10:45 – 11:00

Break – Poster Session

- 11:00** Ritual and food: kurban in the Balkans, or “praying while eating”.
Olivier Givre (Université Lumière Lyon II – EVS UMR 5600)
- 11:30** The Preservation of the Culinary Heritage through its Cinematographic Counterpart: Case Study of Illustrations of the Tunisian Culinary Rituals in Several Fiction Films.
Fèten Ridène Raissi (ESAC Gammarth - Université de Carthage - Tunisie)

12:00 – 13:30 Meal

Coffee – Poster Session

- 13:30** Cuisine thérapie : explorer ses rituels culinaires pour mieux se connaître.
Cooking therapy: explore your cooking practices and rituals and get insights into your personality.
Emmanuelle Turquet (Papilles Créatives)
- 14:00** Ritualiser des pratiques culinaires ? Approche anthropologique des ateliers de cuisine proposés aux personnes précaires à Genève
Ritualizing cooking practices? An anthropological approach of cooking workshops offered to people in difficulty in Geneva.
Laurence Ossipow (HES-SO. Haute Ecole Spécialisée de Suisse Occidentale)
- 14:30** From popular recipes to open kitchens: exploration by students in anthropology.
Students from the course “Anthropology, Science and Society” (Licence 3rd year, Université Lumière Lyon II)

14:50 – 15:05

Break – Poster Session

- 15:05** Cooking as a performance in a family with children
Kaisa Torkkeli (Faculty of Educational Sciences - University of Helsinki)
- 15:35** Des rituels et des routines : les dessous des pratiques culinaires parentales liées à l'alimentation des tout-petits.
Rituals and routines: what lies behind parents cooking practices regarding toddler's food.
Amandine Rochedy, Anne Dupuy (Université Toulouse Jean Jaurès, CERTOP - UMR CNRS 5044)
- 16:05** Conclusion
Maxime Michaud (Center for Food and Hospitality Research, Institut Paul Bocuse)
- 16:15**
- Visite of Institut Paul Bocuse facilities (Living lab, experimental restaurant, experimental professional kitchen, bakery laboratory, etc.)
 - Farewell drink

17:30 End

Posters

- **Ikram Boughara** (Université Oran II)
Le Couscous : rites et représentations autour d'un mets.
The Couscous : rite and representation around a dish.
- **Domar Idrissi** (Ethnologue indépendant)
Diversité de rites culinaires et des usages alimentaires à Lyon.
Diversity of culinary rites and food practices in Lyon.
- **Ana Paula C. Jacques** (Université de Brasilia)
La mise en valeur des traditions culinaires de la gastronomie brésilienne dans l'enseignement supérieur au Brésil
The improvement of cooking traditions of Brazilian gastronomy in higher education in Brazil.
- **Sonia Mlayah Hamzaoui** (Institut National du Patrimoine de Tunis)
Les pratiques alimentaires et culinaires rituelles des citadins traditionnels de Tunis
Eating and cooking ritual practices of traditional city-dwellers in Tunis.
- **Appolinaire Foulla Damna** (Université de Dschang-Cameroun)
Les frontières alimentaires au Cameroun entre porosités, interdits et gastro-diplomatie
Food boundaries in Cameroon between porosity, taboo and gastro-diplomacy.

Organization

On-line registration (limited number of participants)

<http://recherche.institutpaulbocuse.com/en/events/>

Fees (covers registration, breaks and lunch)

29th June 2017: Symposium:

- Registration fees: 100 €
- Reduced fees* : 50 €
- Free for students in Anthropology or Sociology at the Université Lumière Lyon II (Do not cover lunch and **registration is required** at symposium@institutpaulbocuse.com)

28th June 2017: Workshop: Applied session from science to innovation

- Registration fees: 100 €
- Reduced fees* : 50 €

28th-29th June 2017: Workshop + Symposium

- Registration fees: 180 €
- Reduced fees* : 90 €

* *Students, RIC Members (Research & Innovation Committee), members of the LADEC (Laboratoire d'anthropologie des enjeux contemporains).*

Exact location

➤ Workshop, 28th June

Institut Paul Bocuse

Parc du Vivier
Chemin de Calabert, 69130 Ecully

Bus #3. Bus # 55 – bus stop Résidence.



➤ Symposium, 29th June

La Maison des services

Institut Paul Bocuse.
3 bis rue Guy de Collongue, 69130 Ecully

Bus #3. Bus # 55 – bus stop Résidence.



Accommodation

[each participant manages his/her accommodation]

List of possible hotels:

- Campanile Ecully <http://www.campanile.fr/ecully>
- Cool and Bed, 32 quai Arloing 69009 Lyon. Tél: 04 26 18 05 28 <http://www.coolandbed.com>
- Resid'Hôtel Lyon Lamartine : <http://www.residhotel.com/lyon-lamartine.html>
- Holiday Inn Lyon Vaise : <http://www.holidayinn.com/hotels/fr/fr/lyon/lysvv/hoteldetail>
- Ibis Lyon Perrache <http://www.ibishotel.com/fr/hotel-2751-ibis-lyon-centre-perrache/index.shtml>
- Hôtel Le Royal, www.mgallery.com/Lyon (Hotel school of the Institut Paul Bocuse - ask us for partnership rate)

Queries at symposium@institutpaulbocuse.com